Gas Range



COMMANDER SERIES 18" WIDE HEAVY-DUTY CABINET BASE GAS RANGE



Model FS-2J-0-18







Design Certified by the American Gas Association Design Certified by the Canadian Gas Association Listed by the National Sanitation Foundation

Approved	d by		
Date:		 	

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING. SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

BASIC MODEL:

FS-2J-0-18 Two open burners

KEY FEATURES:

- Stainless steel front, sides, bullnose, stub back and 6" adjustable legs. Sides finished in black epoxy powder coat paint.
- ➤ 11/4" diameter front gas manifold.
- Two 30,000 BTU/hr. two piece burners. Individual pilot for each burner.
- ➤ Heavy-duty cast iron top grate measures 18"w x 27"d.
- One year limited parts and labor warranty.

OPTIONAL FEATURES:

- ➢ Elevated rear 4" (step-up) burner.
- > Stainless steel door on cabinet base.
- > Stainless steel finishing back.
- > Stainless steel intermediate shelf.
- > Stainless steel bottom.
- Common stainless steel bullnose up to 120" wide. (Provide a drawing showing the position of each piece of equipment in the line-up with the order.)
- > Cap and cover manifold end(s). (No charge.)
- > Leveling bolts in place of legs for curb installation.
- > Set of four 5" diameter casters, two locking.
- > Stainless steel dolly frame with casters, up to 96" wide.
- ➢ Rear gas connection. (Specify ¾" or 1¼".)

DESCRIPTION:

18" wide heavy-duty gas range with cabinet base, Wolf Model No. FS-2J-0-18. Stainless steel front, sides, bullnose, stub back and 6" adjustable legs. $1\frac{1}{4}$ " diameter front gas manifold. Two 30,000 BTU/hr. two piece burners, total input 60,000 BTU/hr. Individual pilot for each burner. Heavy-duty cast iron top grate measures 18"w x 27"d.

Exterior dimensions: 18"w x 38"d x 36" working height on 6" adjustable legs.

WOLF RANGE COMPANY

Wolf Range Company
Division of ITW Food Equipment Group LLC
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Commander Series 18" Wide Heavy-Duty Cabinet Base Gas Range

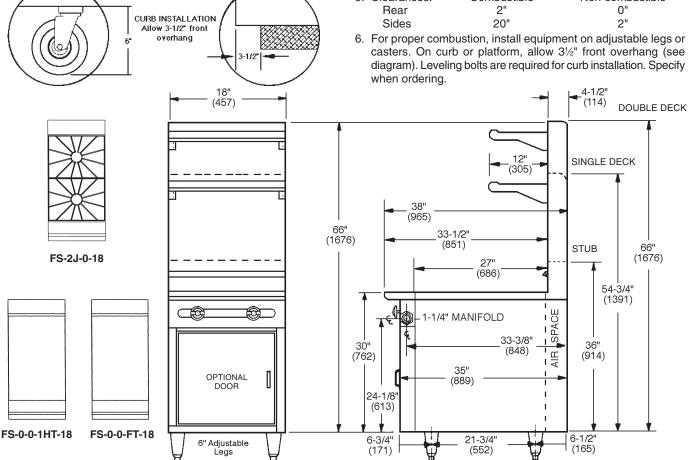
ACCESSORIES — ALL MODELS:

- 261/2" or 373/4" high stainless steel back riser. (Common back risers available up to 96" wide.)
- 261/2" high single deck high shelf. (Common high shelves available up to 96" wide.)
- 261/2" high single deck flo-thru high shelf. (Common high shelves available up to 96" wide.)
- 37¾" high double deck high shelf. (Common high shelves available up to 96" wide.)
- Gas pressure regulator (specify size and type of gas). \triangleright
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.

INSTALLATION REQUIREMENTS:

- 1. In order for this equipment to operate as designed, an adequate gas supply (volume and pressure) must be delivered to the installation. Natural gas 5.0" W.C., propane gas 10.0" W.C.
- 2. A properly sized gas pressure regulator must be installed with this equipment.
- 3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
- 4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

Combustible 5. Clearances: Non-combustible Rear 2" 0" 20" 2" Sides



MODEL NO.	BTU/HR. INPUT	WIDTH	DEPTH	WORKING HEIGHT	APPROX. SHP. WT. LBS./KG
FS-2J-0-18	60,000	18"	38"	36"	225/101

NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.

This appliance is manufactured for commercial use only and is not intended for home use.